

# Slow Cooker Cashew Chicken

An amazing slow cooker meal that is way better than takeout! The chicken is breaded to perfection and the sauce is full of flavor! The cashews hidden throughout are the best part!



4.08 from 25 votes

Course: Dinner, Main Course    Cuisine: Asian American

Keyword: Cashew Chicken, chicken recipes, slow cooker cashew chicken, slow cooker recipes

Servings: 6 Servings    Author: Alyssa Rivers

## Ingredients

- 2 pounds chicken breasts boneless skinless, About 4 pieces, cut into 1 inch pieces
- 3 Tablespoons Cornstarch
- 1/2 teaspoon black pepper
- 1 Tablespoon canola oil
- 1/2 cup soy sauce low sodium
- 4 Tablespoons rice wine vinegar
- 4 Tablespoons ketchup
- 2 Tablespoons sweet chili sauce
- 2 Tablespoons brown sugar
- 2 garlic cloves minced
- 1 teaspoon grated fresh ginger
- 1/4 teaspoon red pepper flakes
- 1 cup cashews

## Instructions

1. Combine cornstarch and pepper in resealable food storage bag. Add chicken. Shake to coat with cornstarch mixture.
2. Heat oil in skillet over medium-high heat. Brown chicken about 2 minutes on each side. Place chicken in slow cooker.
3. Combine soy sauce, vinegar, ketchup, sweet chili sauce sugar, garlic, ginger, pepper flakes, and cashews in small bowl; pour over chicken. (I like my cashews to be softer so I add them during the cooking process, if you want more of a crunch, add them right before serving)
4. Cook on LOW for 3 to 4 hours.
5. Serve over rice. Makes 4-6 servings.

## Notes

We loved the recipe as is and many people do as well but here are some different things you can try after some comments received. -If it is too salty you can simply use low sodium soy sauce. -If there isn't enough sauce, you can double the sauce or make it 1 and 1/2 times.

Updated on May 20, 2021

Originally Posted on July 13, 2012

## **Nutrition**

Calories: 381kcal | Carbohydrates: 21g | Protein: 38g | Fat: 16g | Saturated Fat: 3g | Cholesterol: 97mg | Sodium: 1409mg | Potassium: 774mg | Fiber: 1g | Sugar: 10g | Vitamin A: 121IU | Vitamin C: 3mg | Calcium: 25mg | Iron: 2mg

Slow Cooker Cashew Chicken <https://therecipecritic.com/slow-cooker-cashew-chicken/>